APPLE AND BROCCOLI SALAD
adapted from CookieandKate.com

INGREDIENTS

1 large or 2 small heads of broccoli, cut into bite sized pieces
1 large Honeycrisp apple (about ½ pound), cored and cut into matchsticks about ¼” wide
⅓ cup grated gouda cheese (optional)
¼ cup fresh tarragon leaves
3 tablespoons toasted sunflower seeds
lemon zest, from one lemon
1 to 2 tablespoons olive oil, to taste
1 to 2 tablespoons lemon juice, to taste
flaky sea salt (like Maldon) and freshly ground black pepper, to taste

METHOD

In a large serving bowl, combine the broccoli and apple matchsticks.

Add the cheese, if using, and the tarragon leaves and sunflower seeds.

Sprinkle lemon zest liberally over the bowl.

Drizzle in 1 tablespoon olive oil and 1 tablespoon lemon juice, then sprinkle lightly with salt and black pepper.

Use your hands to gently toss the salad, then add another drizzle of olive oil and lemon juice if the salad seems dry.

Finish with another light sprinkle of salt and pepper and serve immediately.